



VINO 40/40 MALBEC

Vinification

Fermentation in stainless steel tanks with 8% whole clusters. Maceration during 20 days. Fermentation with autochthonous yeasts. Malo-lactic fermentation in oak barrels.

Ageing

Ageing in french oak barrels for 12 months.

Vineyards

Location Ugarteche, Lujan de Cuyo. Property « la Sofia » on km 40 of the road 40.

Year of plantation 2004

Altitude 890 meters upon the sea level.

Variety Malbec

Soil plot 1 : Clay.

Soil plot 2: Gravels with little clay.

Technical details

Production 3200 bottles

Yield 7000-8000 kg per hectare

Alcohol 14%